



COMEDY FESTIVAL MENU

2-Course \$45

3-Course \$60

ENTRÉE

Soup of the Day ^V
Homemade from locally sourced, seasonal vegetables

Mount Cook Alpine Salmon ^{GF}
Smoked in-house, served with watercress, horseradish cream, seaweed, herb oil and caviar

Sliver Fern Lamb Rump & Neck ^{GF}
Daikon mint chutney, green pea, lotus chips.

MAIN

Moana Pan-fried Market Fish ^{GF}
Served on a summer blend of prawns, tomatoes, mozzarella, capers & basil pesto

Tofu, Spinach & Green Pea Risotto ^{VGN GF}
Served with toasted pine nuts & radish

Braised Beef Cheek ^{GF}
Slow-cooked to become incredibly succulent, served with cauliflower mash, baby vegetables & wild mushroom jus

DESSERT

Deconstructed cheesecake
Mango & passionfruit, oat honey crumble

Gourmet Ice Cream & Sorbet
Three scoops – *please ask your waiter for today's special*

Pear & rhubarb crumble ^{GF VGN}
Praline, hung yoghurt